

Marinated Olives

¼ cup extra-virgin olive oil
¼ teaspoon crushed red pepper flakes
2 sprigs fresh thyme
1 clove garlic, thinly sliced
1 strip lemon zest
1 strip orange zest
1 teaspoon lemon juice
1 tablespoon orange juice
1 cup mixed olives
Sea salt and freshly ground black pepper

- Heat the olive oil in a small saucepan over medium heat.
- Add the red pepper flakes thyme, garlic, lemon zest, orange zest.
- Cook, stirring occasionally, until the garlic is pale golden, about 2 minutes.
- Stir in the olives and cook, stirring, until just warm, about 2 minutes.
- Turn off the heat. Stir in the lemon juice and orange juice. Season with salt and pepper.
- Transfer to a glass jar. Store, refrigerated, until ready to serve.

Pasta with Artichokes, Tomatoes and Lemon White Wine Sauce

2 tablespoons extra-virgin olive oil
½ cup diced tomatoes
2 to 3 garlic cloves, crushed
1 cup dry white wine
½ cup chicken stock
¼ cup heavy cream
Juice of 1 lemon, or to taste
¼ cup chopped artichoke hearts
2 to 3 cups cooked tortellini
¼ cup parmesan cheese
Zest of 1 lemon
Fresh thyme, leaves only, minced
Salt and pepper

- Bring a saute pan to medium heat and add the oil.
- Cook the garlic until light golden brown.
- Add the tomatoes; saute until nicely softened.
- Add the white wine; cook until reduced slightly.
- Add the stock, cream and lemon juice.
- Bring to a simmer and cook until reduced and thickened.
- Stir in tortellini; bring back to a simmer and cook until warmed through.
- Stir in parmesan and fresh thyme; season with salt and pepper.
- Serve garnished with additional parmesan cheese.



Romaine, Cucumber, Tomato and Feta Salad with Creamy Greek Dressing

1 head romaine lettuce
1 tomato, chopped
1/3 hothouse cucumber, halved and sliced
1/2 small red onion, thinly sliced
Crumbled feta or goat cheese
] Juice of 1 lemon
1 tablespoon white wine vinegar
1 1/2 teaspoons sugar
2 cloves garlic, finely minced
1/2 cup plain whole milk Greek yogurt
1/3 cup extra virgin olive oil
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon minced fresh dill

- Whisk together lemon, vinegar, sugar and garlic to a bowl; season with salt and pepper.
- Add yogurt and olive oil; whisk until combined. Stir in dill; adjust seasoning. Set aside.

Seared Spiced Chicken with Herbed Yogurt Sauce

Greek Spice Mix

2 teaspoons salt
2 teaspoons garlic powder
2 teaspoons dried basil
2 teaspoons dried Greek oregano
1 teaspoon ground cinnamon
1 teaspoon ground black pepper
1 teaspoon dried parsley
1 teaspoon dried rosemary, minced
1 teaspoon dried dill weed
1/2 teaspoon ground thyme
1/2 teaspoon ground nutmeg

1 tablespoon olive oil
2 chicken breasts, split

Yogurt Sauce

1 cup plain Greek yogurt
1 tablespoon minced green onion
3 tablespoons finely chopped flat-leaf parsley
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh chives
1 teaspoon sherry vinegar
1 teaspoon fresh lemon juice
Salt and pepper

- Stir together the spices; transfer to an airtight container.
- Bring a saute pan to medium heat and add the oil.
- Season the chicken with 1 t 2 tablespoon of the Greek mix.
- Saute chicken, turning once, until golden brown and cook through to center.
- Stir together yogurt, onion, herbs and lemon juice. Season to taste with Greek mix.